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Cheese-making in manor and monastery intensified local characteristics imparted by local bacterial flora while the identification of monks with cheese is sustained through modern marketing labels

Cheeses diversified in Europe with locales developing their own traditions and products

Until its modern spread, along with European culture, cheese was nearly unheard of in Asian cultures and in the pre-Columbian Americas. It had limited use in sub-Mediterranean Africa. Although it is rarely considered a part of local ethnic cuisines outside Europe, the Middle East, and the Americas, cheese has become popular worldwide through the spread of European Imperialism and Euro-American culture

The first factory for the industrial production of cheese opened in Switzerland in 1815. However, the large-scale production found real success in the United States. Credit goes to Jesse Williams, a dairy farmer from [Rome, New York](#). Williams began making cheese in an [assembly-line](#) fashion using the milk from neighboring farms in 1851.

Mass-produced rennet began in the 1860s. By the turn of the century, scientists were producing pure microbial cultures. Previously, bacteria in cheese was derived from the environment or from recycling an earlier batch's whey. Pure cultures meant a standardized cheese could be produced. The mass production of cheese made it readily available to the poorer classes. Therefore, simple cost-effective storage solutions for cheese gained popularity. Ceramic cheese dishes, or cheese bells, became one of the most common ways to prolong the life of cheese in the home. It remained popular in most households until the introduction of the home refrigerator in 1913. [\[35\]](#)

Before mid-1970 all the enzyme Rennet was made from the stomach of the suckling calves.

Factory-made cheese overtook traditional cheese-making during the [World War II](#) era. Since then, factories have been the source of most cheese in America and Europe. Today, Americans buy more [processed cheese](#) than "real", factory-made cheese

New Directions with Cheese

Handmade artisan cheese is making a comeback in a major way. [Classic cheese](#) making methods are being adopted by small farmers and creameries across the United States. Specialty cheese shops, which were once dominated by imported [artisan cheese](#), are now filling up with locally made and handcrafted cheeses.

Today, Britain has 15 protected cheeses from approximately 40 types listed by the British Cheese Board. The British Cheese Board claims a total number of about 700 different products (including similar cheeses produced by different companies).^[26] France has 50 protected cheeses, Italy 46, and Spain 26. France also has at least 1,800 raw milk cheese products^[27] and probably more than 2,000 when including pasteurized cheese.¹